



FUNCTIONS & EVENTS

packages



EXPERIENCE MORE OF LITTLE MISS SUNSHINE!

Whether it's a birthday celebration or a corporate event, we guarantee an unforgettable experience.

Host your next event at Little Miss Sunshine & make it a truly special occasion.

Sunshine tip:

Our private dining room at LMS is ready to host your special gathering, with a menu that's fully customisable to match your tastes perfectly.



GROUP BOOKINGS

Corporate Events

The perfect spot for your office get-togethers! Looking for a bit of privacy? Reserve one of our private rooms & enjoy a smooth, exclusive event. Experience top-notch service with a splash of sunshine!

Birthday Parties

Celebrate your best birthday yet with LMS—savour tasty food, enjoy craft brews & have an unforgettable time. Let's make your special day shine even brighter!

Cocktail Parties

Take your next event to the next level with LMS! Enjoy our signature cocktails, beers, tasty bites & a lively atmosphere that's sure to impress.

Exclusive Events

Exclusive booking on Saturdays & Sundays
(*minimum spend applies*)

CAPACITY

Entire Venue

400 Cocktail
300 Sit Down

Indoor

Restaurant Floor & Mezzanine
150 Sit Down

Outdoor

80 Sit Down

Upstairs

Mezzanine Level
50 Sit Down

Private Dining Room

Up to 12 Guests

Please note this is a guide to give you an idea of the different areas available at LMS.

We are flexible & can configure our venue to cater for a range of set up styles.



HOT PLATTERS

50 Piece Mezze Platter \$185

Includes Haloumi Skewer, Barra Bites, Arancini, Baby Squid, Lamb Kofta & Assorted Dipping Sauces

40 Piece Vegetarian Platter \$145

Serves 8-10 pp

Pumpkin Arancini, Haloumi Skewers, Batata Harra With Batata Harra Sauce, Field Mushroom With Matbucha & Crème Fraiche

Dips & Flat Bread \$45

Serves 8-10 pp

House Made Hummus & Baba Ghanoush Served W/ Toasted Flat Bread

Trio Of Wings \$60

Serves 8-10 pp

3 Dozen Assorted Wings - Flavours Include Harissa, Hickory & Ranch

Assorted Gozleme Platter \$85

20 pcs

Spinach, Fetta & Lamb W/ Mint Yoghurt



SMALL BITES

Mini Sliders \$8 Each

(Minimum Order Of 10 Pieces Per Flavour)

Choose From Wagyu Beef & Maple Bacon or Southern Fried Chicken & Slaw

Petite Shawarma \$8 Each

(Minimum Order Of 10 Pieces Per Flavour)

Choose From Chicken & Beef Filled Pita Breads

Small Bite Boxes \$20 PP

(Minimum Order Of 10 Pieces Per Flavour)

Battered Barramundi Bites & Chunky Steak Fries

Chicken Alfredo & Mushroom Pasta

Chicken Cotoletta & Chat Potatoes

Asian Chicken & Vegetable Stir Fry W/ Rice

Fried Rice W/ Asian Flavoured Beef



SET MENU

2C | \$69PP

3C | \$79PP

SHARED ENTRÉE

Mediterranean Arancini Balls

Hummus W/ Flat Bread (DF)

Baby Squid W/ Sweet Paprika & Lime Aioli (GF)

Haloumi Skewer W/ Honey Butter & Mint Seasonal Fruit (GF)

Lamb Gözleme W/ Mint Yoghurt

MAINS

Market Fish W/ Matbucha, Crème Fraiche, Chargrilled Zucchini, Basil, Dill & Peruvian Salsa Criolla (GF)

Chicken Cotoletta W/ Tomato Sauce, Mozzarella, Crispy Chat Potatoes, Cured Bacon & Peas (GF)

The Harvest W/ Muhammara Dip, Tahini, Chargrilled Purple Carrots, Lockyer Valley Broccolini, Mushroom, Zucchini & Gatton Grown Pumpkin (GF, DF, V, VG)

Lamb Kofta W/ Flat Bread, Tabbouleh Salad, Chargrilled Tomato, Baba Ghanoush & Mixed Pickles

Shish Taouk Lebanese Flat Bread, Garlic Sauce, Mediterranean Salad, Chargrilled Tomato & Mixed Pickles

250g Steak, Batata Harra & Broccolini W/ Jus

DESSERT

Assorted Baklava Fingers

SHARED TABLE BANQUET \$89PP

Hummus & Flat Breads | Whole Chicken | Beef Fillet Batata Harra | Arabian Rice | Mediterranean Salad | Baklava Cigars For Dessert



BEVERAGE PACKAGES

Standard

\$44PP | 2 Hrs
\$55PP | 3 Hrs
\$65PP | 4 Hrs

From The Tap

XXXX Gold | Great Nothern |
Stone & Wood | Sapporo

Wine

Brut Prosecco
Little Sauvignon Blanc
Mount Trio Merlot

Non-Alcoholic

Soft Drinks

Upgrade Options

Cocktail On Arrival | From \$14 PP
Add An Additional Hour | From \$12 pp

Superior Package

\$59PP | 2 Hrs
\$69PP | 3 Hrs
\$79PP | 4 Hrs

From The Tap

All Tap & Bottled Beers

Wine

Brut Prosecco
Astrolabe Sauvignon Blanc
La Tonnelle Rosé
The Lovegrass Shiraz

Bar Tabs

*We can assist you in setting up a bar tab for your guests with any combination of beer, wine, spirits or cocktail as an alternative to the above packages. *minimum spends apply**



ADDITIONAL INFORMATION

Contact

Phone: (07) 35446366

Email: hello@littlemisssunshine.au

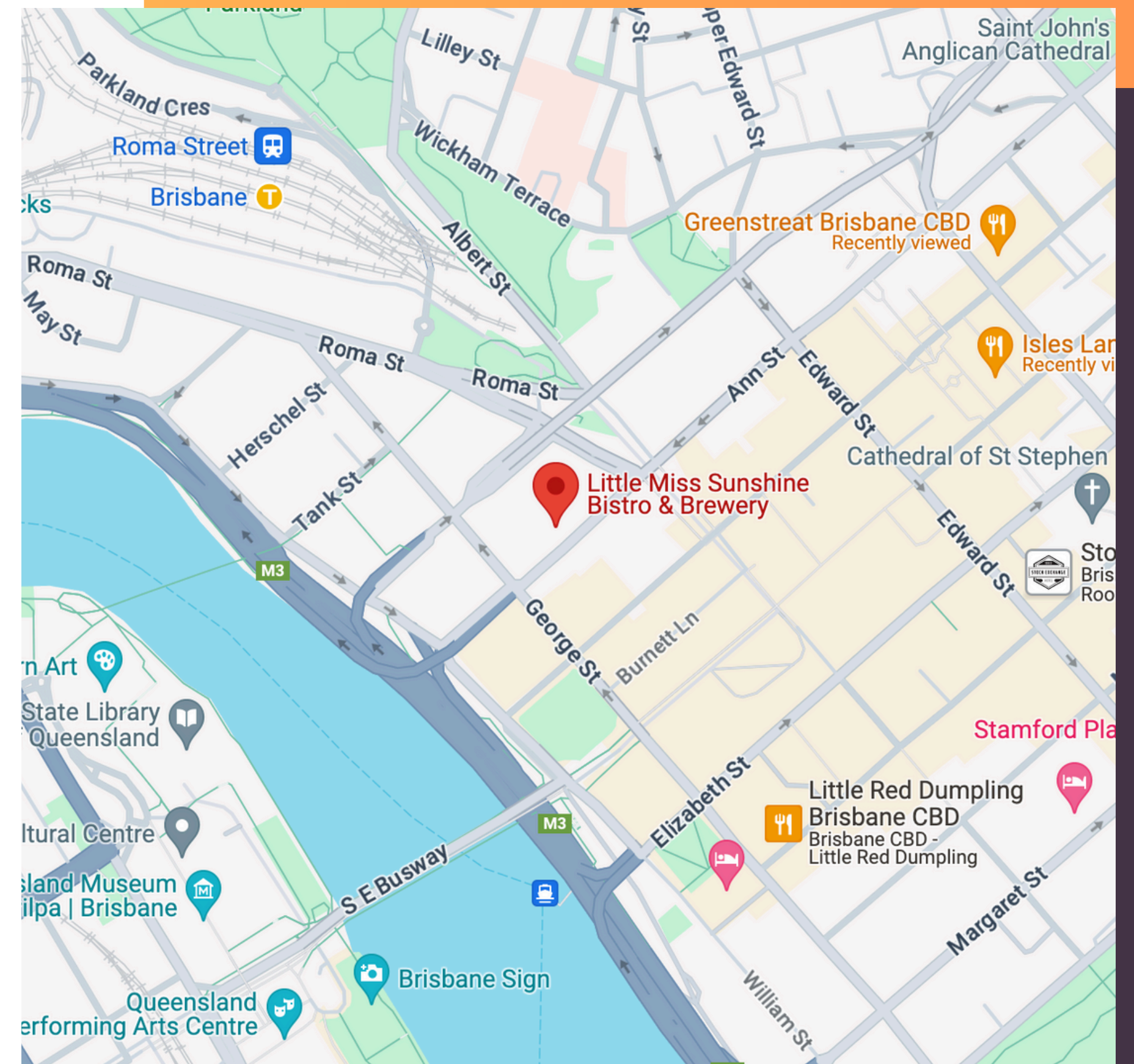
Website: littlemisssunshine.au

Location

80 Ann Street, Brisbane City

Parking

Parking is available at Secure Parking King George Square or The Brisbane Quarter on George street.





TERMS & CONDITIONS

Minimum Spend

LMS Bistro & Brewery reserves the rights to apply a minimum food & beverage spend when a designated area or the whole venue is specifically allocated for a function. In the event that the quoted minimum spend is not met, the difference will be charged as venue hire - \$10,000 minimum spend applies to weekends.

Reservations & Cancellations

A non-refundable deposit of 20% of the minimum spend is required at the time of booking a private/semi-private area for a private party. If no minimum spend is applied to your reservation, we'll ask you to provide a credit card guarantee at the time of booking. Cancellations must be made in writing to the functions manager.

Finalising Your Booking

We require your final numbers & catering orders to be finalised a minimum of 14 days prior to the function date. catering, beverage packages & bar tabs are to be paid in full 7 working days prior to your function. You're welcome to upgrade & add to your bar tab during your event, however the finale balance must be settled at the end of the event via credit card.

Minors

Under 18's are permitted in the venue as long as they are supervised at all times by a parent or legal guardian. LMS's policy allows minors to attend functions until 10pm. Please refer to our functions team for further details.

Responsible Service Of Alcohol

In accordance with the liquor act & the responsible service of alcohol, all guests deemed intoxicated will be refused service & may be asked to leave the premises. All guests must hold a valid form of identification.